



HOPHAUS
EURO BAR BISTRO



HOPHAUS

FUNCTIONS

Discover Hophaus Euro Bar Bistro, perched above the banks of Yarra River at Southbank.

A contemporary twist on a European bier and dining destination, Hophaus features a large bar, dining room, function areas, and a stunning first floor terrace overlooking Melbourne.

Hophaus offers a delightfully familiar, yet excitingly fresh food and beverage experience, a unique destination not seen before in Melbourne with a variety of function spaces offering a range of options for your next event.

To find out more contact our functions team.

CONTACT DETAILS

Contact Katy or Eloise at Hophaus on 03 9682 5900 or email functions@hophaus.com.au

hophaus.com.au

Shop MR5, Mid Level
Southgate Restaurant & Shopping Precinct
Southbank, VIC, 3006



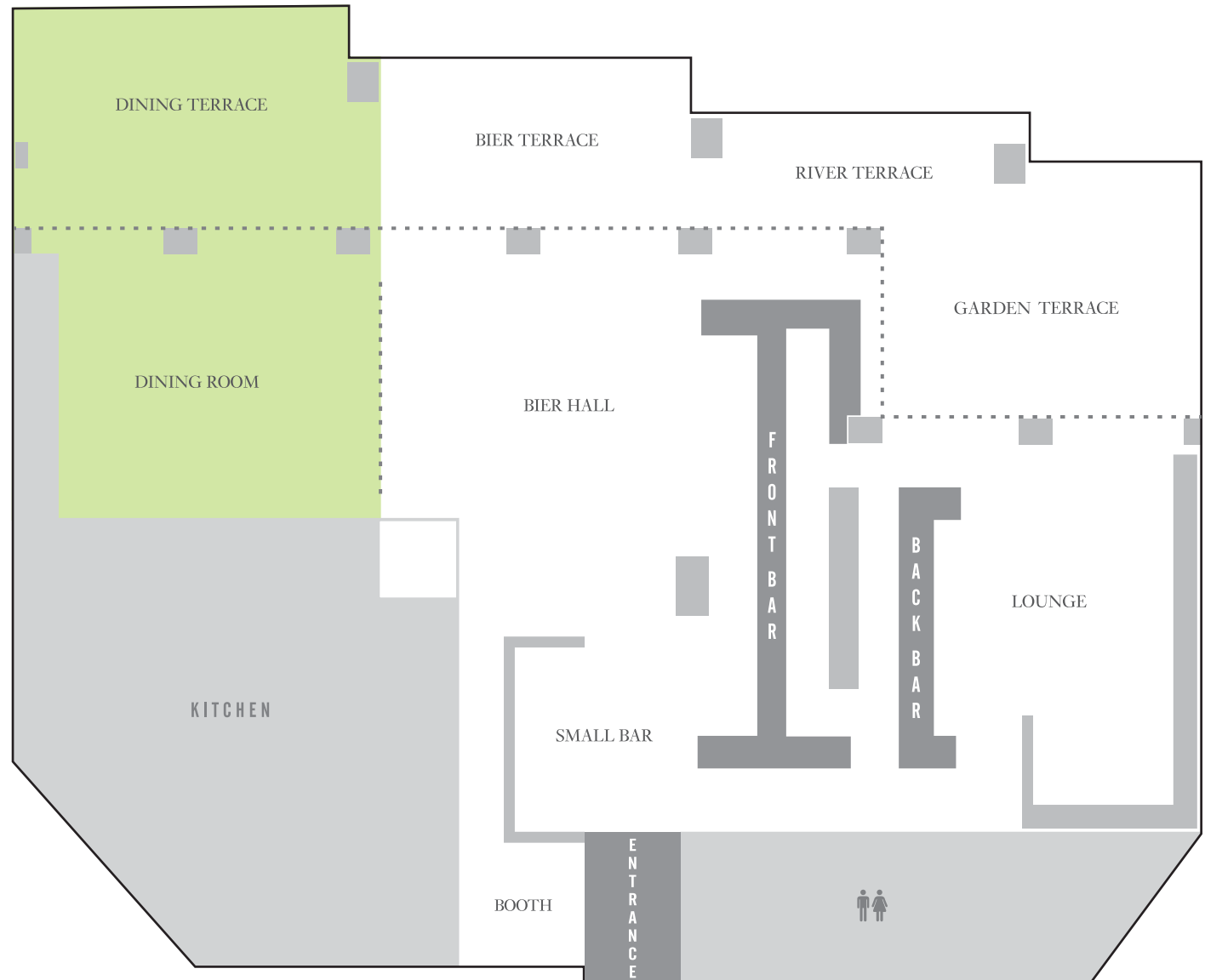
OUR SPACES (DINING)

DINING ROOM

An internal dining room that can be sectioned off and semi-private, the Dining Room lends itself well to corporate dinners, private functions and all other types of celebrations. Our wireless microphone is available for use in this space.

DINING TERRACE

An external, terrace dining space for seated functions. Functional all year round, the Dining Terrace can be completely sheltered from above and from the riverside, with beautiful views to take in of the Yarra River, Flinders Street station and Melbourne CBD.



DINING ROOM



DINING TERRACE

OUR SPACES (COCKTAIL)

LOUNGE

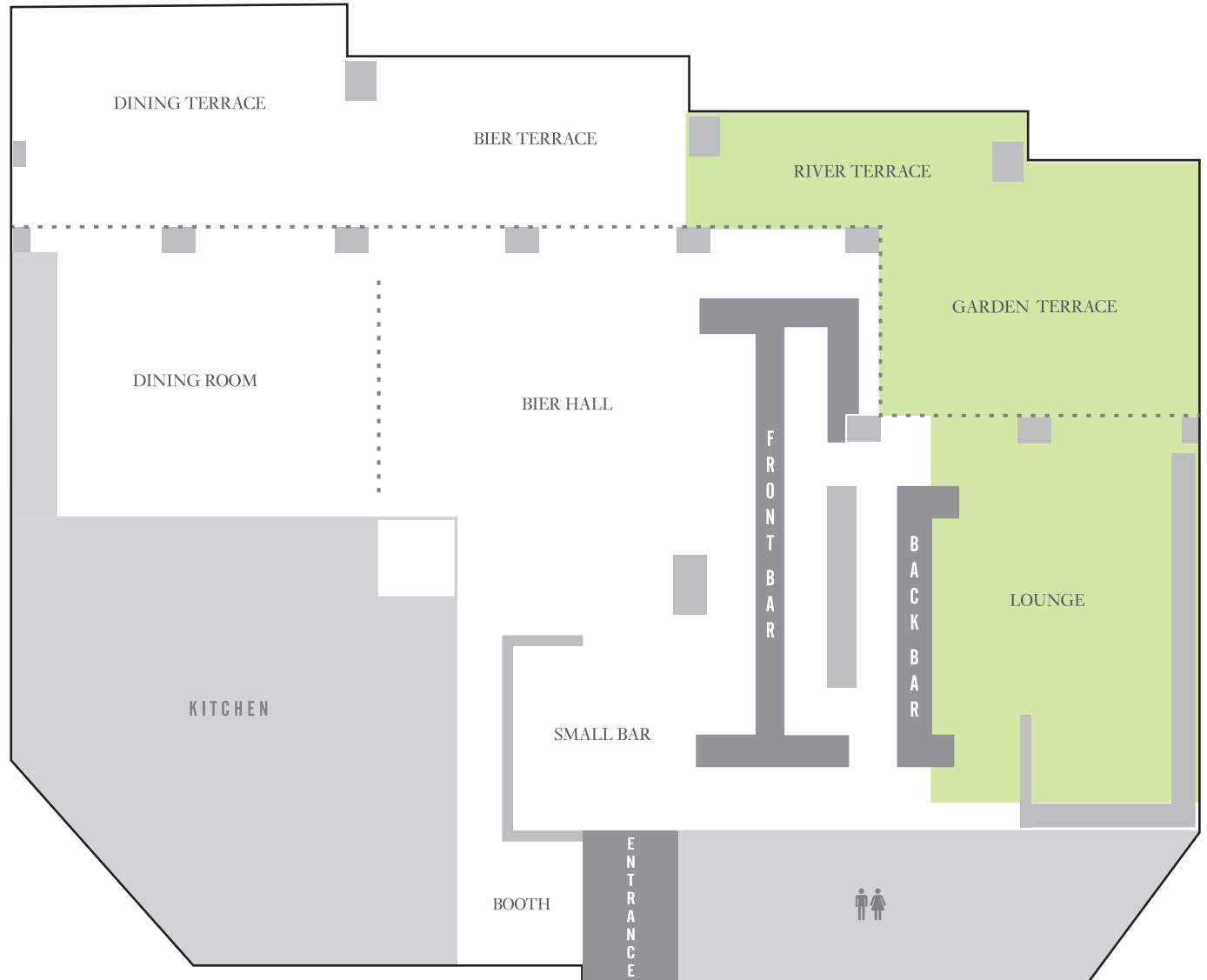
The Lounge is a beautiful internal space and includes private bar access with comfortable casual seating. Our wireless microphone may be utilised for speeches here and further AV can be hired in consultation with your event manager.

GARDEN TERRACE

An external function area on our riverside terrace. The Garden Terrace is fully covered by retractable awnings and can be hired all year round for a multitude of events.

RIVER TERRACE

Another external function area on our terrace.



*PLEASE NOTE WE ARE A NON-SMOKING VENUE



RIVER TERRACE



LOUNGE



GARDEN TERRACE

CANAPE EVENTS

OPTION 1 \$35

7 pieces per person
(Selection from cold, hot and sweet)

OPTION 2 \$45

10 pieces per person
(Selection from cold, hot and sweet)

OPTION 3 \$53

10 pieces per person
(Selection from cold, hot and sweet)

2 substantial items per person

*SUBSTANTIAL ITEMS MAY BE ADDED TO ANY CANAPE PACKAGE AT AN ADDITIONAL \$5 PER PIECE

**MINIMUM 25 GUESTS REQUIRED



COLD

Beetroot & Whipped Feta GF V
Horseradish gremolata

Caramelised Onion Tartlet GF
Olive & anchovy

Pumpkin & Goats Cheese Tartlet V
Toasted seeds

Salmon Gravlax GF
Cucumber, salmon roe

Chicken Liver Parfait GF
Onion confit

Freshly Shucked Oysters GF
Cider vinaigrette, Avruga caviar

HOT

Fried Polenta Fingers V
Romesco, pecorino

Spatzle & Smoked Cheddar Croquettes V
Chipotle mayonnaise

Grilled Lamb Skewers
Smoked yoghurt

Smoked Brisket Fritters
Truffle mayonnaise

Mushroom Sausage Roll V
Curry ketchup

German Potato Dumplings V
Roast garlic mayonnaise

SUBSTANTIAL

Chilli Crab Roll
Coriander, chive

BBQ Pork Roll
House slaw, dill pickle, crisp shallot

Mini Bratwurst
Sauerkraut, sourcream, chives, crisp bacon

Vegan Sliders GF V
Mushroom, Tomato, quick slaw, mustard

Pulled Beef Slider
Cheddar, mustard, curry ketchup, pickle

SWEET

Assorted Macarons

Salted Caramel Profiteroles

Espresso Mousse Tartlets GF

Lemon Meringue Tarts GF

Apple Crumble Tarts GF



STATIONARY PLATTERS

Shoestring Fries V GF \$10

Sweet Potato Fries V \$12

German Potato Dumplings V \$35
Roast garlic mayonnaise

Chicken Bites \$18
Smoked mayonnaise

Spatzle & Smoked Cheddar Croquettes V \$56
Chipotle mayonnaise

Vegan Sliders GF V \$75
Mushroom, Tomato, quick slaw and mustard

Mini Bratwurst \$75
Sauerkraut, crisp bacon, sour cream & chives

Grilled Lamb Skewers \$65
Smoked yoghurt

DINING EVENTS

2 COURSES \$65 per person

3 COURSES \$75 per person

Include a cheese course for an additional \$12 per person

Include warm house baked bretzels to start \$2.50 per person



ENTREE SELECT 3

Hand Pulled Burrata V GF
Confit tomato, white anchovy, soft herbs

Grilled King Prawns
Red pepper, cob loaf, cos lettuce

Grilled Haloumi V GF
Puy lentils, pomegranate, soft herbs

Cured Salmon GF
Orange and fennel salad, compressed cucumber, whipped goat cheese, salmon roe

Glazed Pork Ribs
Seeded mustard, radish

MAINS SELECT 3

Crisp skin Barramundi GF
Brown butter, capers, lemon, fennel, dill

House Made Potato Gnocchi V
Smoked eggplant, shallot, slow dried tomato, gruyere cheese

Confit & Pressed Pork Belly
Creamed potato, king brown mushroom, pork jus

Roast Chicken Breast
Prosciutto, mushroom and thyme ragu, watercress, red wine jus

Braised Beef Cheek
Braised red cabbage, gingerbread crumb, red wine jus

250g Sirloin Steak
Watercress salad, shoestring fries, Bernaise sauce

DESSERT SELECT 2

Vanilla Crème Brûlée
Shortbread biscuit

Rum Baba
Apple, vanilla ice cream

Lemon Tart
Sour cherry compot, crème fraîche

Chocolate Tart
Candied walnut, salted caramel

Espresso Martini Mousse GF
Coffee caramel, espresso ice cream

Ossau-Iraty
Honey & rye, quince paste

*FOR DINING PARTIES OVER 50 GUESTS AN ALTERNATE DROP SELECTION MAY BE ADVISED

**MINIMUM 10 GUESTS REQUIRED



COAL PIT FEAST

\$85 PER PERSON

Inspired by European feasting traditions our Coal Pit feasting menu offers a unique experience for guests. Starting with a shared entree for the table, followed by a centerpiece dish of lamb, pork, beef, or chicken served with a selection of sides, it will be a meal to remember for you and your guests. Available for seated dinners or casual buffet style events.

*MINIMUM 10 GUESTS REQUIRED



SHARED ENTREES TO THE TABLE

- Grilled King Prawns** GF
Garlic butter, lemon
- Marinated Olives** GF
Garlic bread
- Local Oysters** GF
Salmon roe, citrus dressing
- Lamb Skewers**
Smoked yoghurt, smoked salt
- Glazed Buffalo Wings**
Fried shallot, garlic-chilli pickle
- Calamari Fritti**
Lemon, black pepper
- Smoked Brisket Croquettes**
Romesco sauce
- Farmhouse Terrine** AGF
Glazed prunes, toast

MAINS SELECT FROM

- Coal Roasted Spring Lamb** GF
Rosemary, cumin & garlic rub, mint & feta green peas, buttered chat potatoes, cucumber, parsley & sumac salad
- Pit Roasted Whole Beef Rump** GF
Herb mash, creamed silverbeet, chive & horseradish cream, cabbage salad
- Whole Suckling Pig** GF
Spiced apple purée, pickled red cabbage, roasted Brussel sprouts, seeded mustard
- Rotisserie Style Chicken**
House stuffing, roast Dutch cream potatoes, buttered green peas, butter lettuce salad

SIDES SELECT TWO

- Sautéed Greens
- Mashed Potato
- Smoked Eggplant & Grain Salad
- House Garden Salad
- Shoestring Fries
- Hophaus Potato Salad
- Sauerkraut
- House Coleslaw
- Braised Red Cabbage

*VEGETARIANS CAN BE CATERED FOR, PLEASE DISCUSS WITH FUNCTION MANAGER

GF - GLUTEN FRIENDLY AGF - AVAILABLE GLUTEN FRIENDLY





BEVERAGE PACKAGES

STANDARD PACKAGE

2HR - \$50 PER PERSON
 3HR - \$60 PER PERSON
 4HR - \$70 PER PERSON

BIER & CIDER

Strom Lager 4.6% Lidcombe NSW
 Weihenstephaner Hefeweizen 5.4% Freising Germany
 Hophaus Apple Cider 5.2% Adelaide Hills SA

WINE

2017 Rothbury Estate Sparkling Cuvée
 2016 Rothbury Estate Chardonnay
 2016 Rothbury Estate Cabernet Merlot
 All Hunter Valley NSW

START A TAB

If a package doesn't suit your needs you can simply start a tab and our function coordinator will keep you informed throughout the event as your nominated maximum limit is approached.

*ALL PACKAGES INCLUDE SPARKLING MINERAL WATER, SOFT DRINK, JUICES, TEA, COFFEE

**ALL BEVERAGE ITEMS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME

OPTIONAL ITEMS

• Cocktail on arrival \$10 per person
 DISCUSS OPTIONS WITH OUR FUNCTION MANAGER

PREMIUM PACKAGE

2HR - \$60 PER PERSON
 3HR - \$70 PER PERSON
 4HR - \$80 PER PERSON

BIER & CIDER

Strom Lager 4.6% Lidcombe NSW
 Weihenstephaner Hefeweizen 5.4% Freising Germany
 Heineken 5% Amsterdam Netherlands
 4 Pines Kölsch 4.6% Manly NSW
 Hophaus Apple Cider 5.2% Adelaide Hills SA

WINE

2017 Rothbury Estate Sparkling Cuvée Hunter Valley NSW
 NV Dogarina Prosecco Veneto Italy
 2016 Rothbury Estate Chardonnay Hunter Valley NSW
 2018 Jim Barry Watervale Riesling Clare Valley SA
 2018 Yalumba 'Wild Ferment' Pinot Grigio Barossa Valley SA
 2016 821 South Sauvignon Blanc Marlborough NZ
 2017 Yalumba Christobel's Moscato Barossa Valley SA
 2016 T'Gallant Cape Schanck Rosé Mornington Peninsula VIC
 2016 Rothbury Estate Cabernet Merlot Hunter Valley NSW
 2016 The Stag by St Huberts Pinot Noir Yarra Valley VIC
 2016 Seppelt 'The Drives' Shiraz Great Western VIC

PLUS A FULL SELECTION FROM OUR SEASONAL WINE MENU, SEE THE FULL DRINKS LIST FOR ALL OPTIONS.

DELUXE PACKAGE

2HR - \$80 PER PERSON
 3HR - \$90 PER PERSON
 4HR - \$100 PER PERSON

BIER & CIDER

Strom Lager 4.6% Lidcombe NSW
 Weihenstephaner Hefeweizen 5.4% Freising Germany
 Heineken 5% Amsterdam Netherlands
 4 Pines Kölsch 4.6% Manly NSW
 Hophaus Apple Cider 5.2% Adelaide Hills SA

PLUS A FULL SELECTION OF LOCAL & IMPORTED BIERS FROM OUR EVER-CHANGING TAPS! SEE THE FULL DRINKS LIST FOR ALL OPTIONS.

WINE

2017 Rothbury Estate Sparkling Cuvée Hunter Valley NSW
 NV Dogarina Prosecco Veneto Italy
 2016 Rothbury Estate Chardonnay Hunter Valley NSW
 2018 Jim Barry Watervale Riesling Clare Valley SA
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PLUS A FULL SELECTION FROM OUR SEASONAL WINE MENU, SEE THE FULL DRINKS LIST FOR ALL OPTIONS.

SPIRITS

All basic spirits

CONTACT DETAILS & DIRECTIONS

HOPHAUS EURO BAR BISTRO

Shop MR5, Mid Level,
Southgate Restaurant & Shopping Precinct,
Southbank, VIC, 3006

Contact Katy or Eloise on 03 9682 5900
or email functions@hophaus.com.au

hophaus.com.au
[facebook.com/Hophausbar](https://www.facebook.com/Hophausbar)
ABN 42 134 168 953

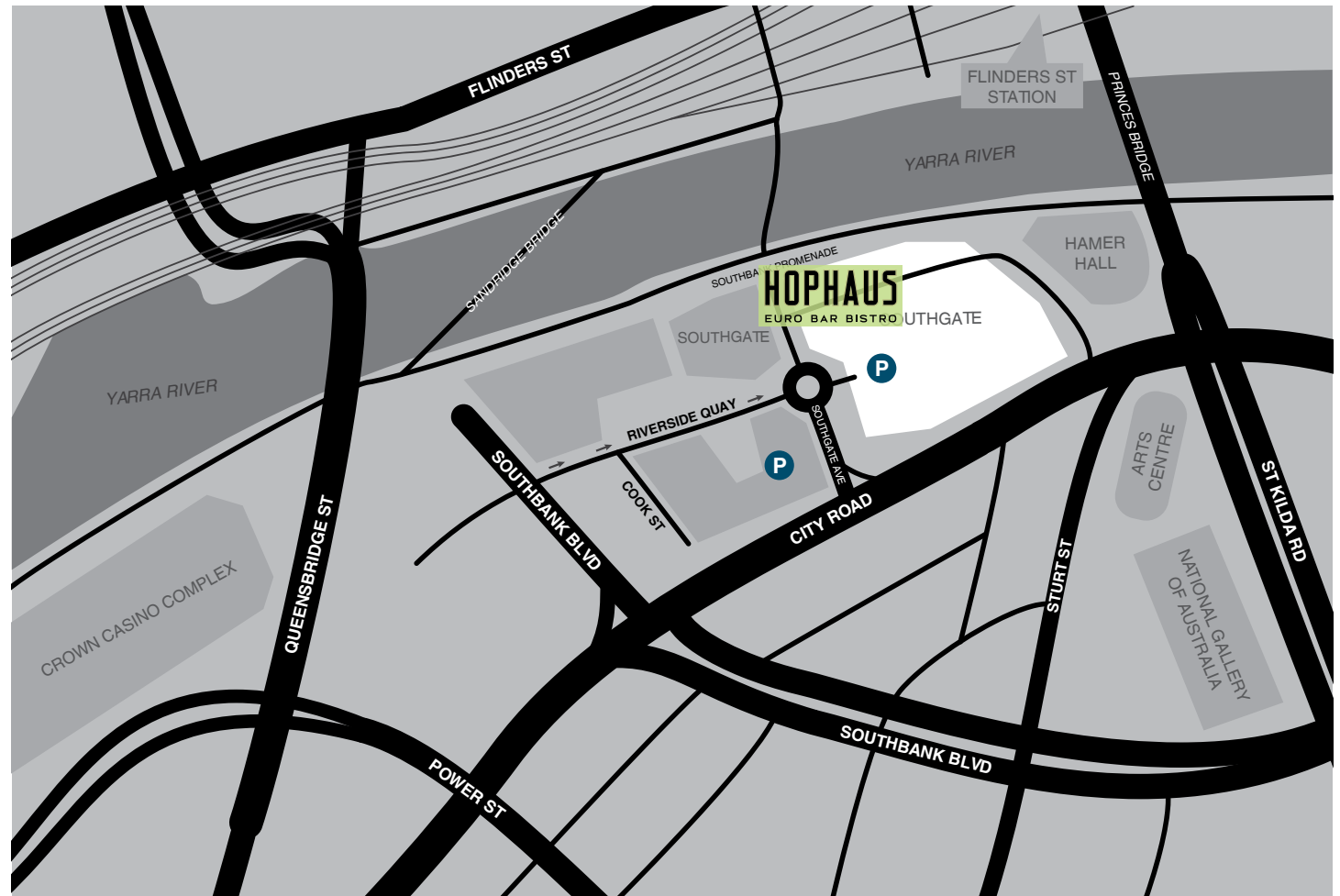
GETTING THERE

Public transport

Set on Level 1 of the Southgate's Restaurant & Shopping Precinct, it's an easy walk from the CBD, Federation Square or Crown Casino. Flinders Street is only a 4 minute walk from Hophaus, follow the bridge over the River, turn left and you're there. There are also numerous trams and bus routes which drop near to both Southbank and St Kilda Road.

By Bike

There is ample bicycle parking right out the front of the venue. Make your way onto the Yarra River bike paths and you'll find us on Southbank opposite Flinders Street station.



By Car

There are a number of options for parking your car near Hophaus. Paid car parking is available underneath the Eureka Tower in the Wilson Car Park, cnr City Road and Southgate Avenue, and another Wilson Car Park is located off Southgate Ave just under the Southgate Restaurant & Shopping Precinct. There are many other car parks around the area including Crown and metered parks on City Road.

TERMS & CONDITIONS

Quotes & Prices

- (i) All prices are current at the time of contract, unless otherwise agreed.
- (ii) Please note that minimum spend requirements apply, they are based on food and beverage purchases only. The signed acceptance of these Terms of Contract denotes your acceptance of this.

Confirmation

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed Hophaus Contract returned to Hophaus.

Deposit Payments

For all events under \$3000 in total:

- (i) Confirmation Deposit - \$300 which is payable within 7 days of placing a hold on a date.
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$3000 and below \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date.
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date.
- (ii) Progress Deposit – a further 30% of the latest total estimated event cost is payable 2 months (60 days) from the event date.
- (iii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

If any of the above payments are not received within the time specified or any payment is dishonoured, Hophaus reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

A 15% surcharge applies on Public Holidays. Hophaus accept credit card payments via the following cards: Visa, Mastercard, and Amex. All credit card payments will incur a 1.3% surcharge. Electronic funds transfers, or direct debits, can be made (minimum transfer of \$500) into the following account.

Account Name: Iconic Pubs Australia Pty Ltd
 Bank: CBA
 BSB: 063-100
 Account Number: 10124713

Cancellation / Postponement

A change of arrangements or cancellation initiated by the client shall not relieve the client of their obligation under this contract.

If an event is cancelled, postponed or date changed by the client the following terms are applicable:

- (i) 60 - 90 days' notice – your full deposit will be forfeited.
- (ii) 14 - 59 days' notice - the cancellation fee will be equivalent to 50% of the total estimated event cost based on the most recent quote prepared by your Event Manager.
- (iii) Less than 14 days' notice – full payment is required and the payment is non-refundable.

Guest Numbers

Confirmed number of guests must be received in writing by 12 noon, 5 days prior to the Event taking place. Once confirmation has been received it is not possible to reduce the cost of catering for a drop in numbers or no shows on the day. For any additional guests after final confirmed numbers are received and which Hophaus accept, will be charged for pro-rata as applicable. Hophaus reserve the right to invoice the Client after the event should actual guest numbers be more than confirmed guest numbers as per final payment.

Minimum Spends

Please note that the minimum food and beverage spends form part of this contract and will be advised on the initial quotation. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

Security

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This comes at an additional cost to the client and a quotation will be provided based on the requirements and nature of your event.

Minors

Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians. Minors must vacate the venue when our kitchen closes at 10pm. Minors must not consume alcohol under any circumstances and may be required to wear a wristband that identifies them.

Menu & Beverages

Menu & beverage confirmation must be given at least 10 days prior to the Event. If requested changes are made less than 5 working days prior to the Event it is possible that these requests may either not be met or may attract further additional charges.

Special dietary requirements: It is the responsibility of the Client to ensure that Hophaus has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the Event.

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative. Restrictions may apply to some beverages and special offers at the time of your event.

Hophaus is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. Hophaus reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability. No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with Hophaus.

Force Majeure

Hophaus shall not be liable to the client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of Hophaus including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war.

Responsibility

- (i) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (ii) The Client is responsible for any costs associated with any damage of loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by Hophaus.

For the avoidance of doubt an "outside contractor" is someone employed directly by the Client to undertake services at the Venue.